



COVID-19 MITIGATION PLAN

The following guidelines and requirements are designed to keep our employees and our customers safe and COVID-19 free through the implementation of the following mitigation measures to reduce the risk of transmitting the virus that causes COVID-19 from person-to-person spread and touching contact surfaces.

1. MESSAGING AND INFORMATION

- a. Our business has signs posted at highly visible locations (e.g., at entrances, in restrooms) that promote everyday protective measures for employees, and customers. These signs include **properly wearing a face mask, practicing social distancing and proper hand wash hygiene.**
- b. Our business requires customers and suppliers to sign-in a visitor log prior to entry, which shall include the following information:
 - i. Date and time of the visit;
 - ii. Name of individuals(s);
 - iii. Total number of people in the party;
 - iv. Phone number and/or email address.
- c. Our business will retain the written records for a period of 30 days from the date of service.

2. MASK

- a. Our business requires all employees, vendors, and customers to wear a face mask and face shield.
- b. Our business encourages employees to avoid touching their masks and their face. Employees will be washing their hands with soap and water for at least 20 seconds and sanitize using hand sanitizer that contains 60% alcohol, after touching masks and face.
- c. Our business actively monitors and informs customers of the requirement to wear a face mask. Customers without masks will not be accepted in the restaurant.

3. PHYSICAL DISTANCING

- a. Our business limits the number of customers in our establishment based on the current authorized occupancy rate.
- b. Our business provides physical guides, such as tape on floors or sidewalks and signage, to ensure that individuals remain at least six feet apart.
- c. Our business actively monitors and informs customers of the six feet social distancing requirements.

4. EMPLOYEE HEALTH AND HYGIENE

- a. Our business provides hand sanitizers or stations at the entrance and throughout the establishment.
- b. Our business requires every employee to properly wash hands before, during, and after work; before and after removing gloves; after touching garbage; using the bathroom; taking breaks; or after coughing or sneezing.
- c. Our business ensures that employees wash their hands with soap and water for at least 20 seconds or use hand sanitizer with at least 60% alcohol, especially after handling payments.
- d. Our business ensures the availability of adequate cleaning and disinfecting supplies (e.g., paper towels, tissues, disinfectant wipes, masks).
- e. Our business practices serve safe procedures at all times.

5. CLEANING AND DISINFECTING

- a. Our business cleans and disinfects high touched surfaces (e.g., door handles, cash registers, bathroom stalls) between each use.
- b. Our business has developed a schedule for routine cleaning and disinfection.
- c. Our business cleans and disinfects shared objects (e.g., payment terminals, tables, chairs, bill folders, receipt trays, and pens) between each use.
- d. Our business uses cleaning and disinfection products that meet EPA disinfection criteria and that are appropriate for the surface.

6. VENTILATION

- a. Our business regularly services and maintains the HVAC system and filters.
- b. Our business minimizes air from fans blowing from one person directly to another individual.
- c. Our business promotes the use of outdoor space.

7. COMMUNAL SPACES

- a. Our business staggers employee use of shared spaces (e.g., break rooms) and requires mask use at all times, except for actively eating, drinking, or smoking in designated areas.
- b. Our business limits the number of people in shared spaces at one time and ensures necessary social distancing is practiced.

8. HEALTH AND SAFETY OF EMPLOYEES AND GUESTS

- a. Our business conducts employee and customer temperature screening upon entering.
- b. Our business has trained all employees in COVID-19 safety actions (e.g., social distancing, use of face masks, hand washing, cleaning and disinfecting).
- c. Our business has trained employees in banning physical contacts (e.g., handshakes, high fives, fist bumps etc...)
- d. Our business has educated employees regarding symptoms, protocols for reporting to work, and procedures should they come into close contact with a person under investigation with COVID-19.
- e. Our business monitors local and federal guidelines for changes in recommendations continually.

9. OCCUPANCY

- a. Our business main dining seating capacity is 130, private room is 17 and outdoor seating capacity is 48. Our business will operate 75% load based on PCOR 3 procedures. Indoor dining service will be 97 pax, private room will be 8 pax and outdoor dining will be 36 pax for a total of 141 seating load with social distancing set up.

10. SERVICE

- a. Our business has trained employees to constantly inform customers to remain seated at all times in their assigned seats with the exception of using the restrooms.
- b. Our business will eliminate the salad bar and hot dishes section. All food items including the meat items will be served to the customers individually.
- c. Our business table set up will be eliminated. Individual packed silverware will be given to the customers before the meal. Chinaware will be given to the customers individually before the meal. Beverages will be served individually in glassware.



- d. Our business will practice proper sanitation procedures. All used silverware, glassware, chinaware will be dished out after meal. Serve safe procedures will be followed in washing and sanitizing of silverware, glassware and chinaware. Tables, chairs and service surfaces will be sanitized after each customer leaves.
- e. Our business will only use the bar as a service bar. Bar stools will be eliminated.

11. MENU

- a. Our business menus will be posted on the company website. Customers can view the menus via mobile devices.
- b. Our business will provide laminated menus that will be sanitized every after use.

This COVID-19 mitigation plan is effective on

May 1, 2021
Date

A handwritten signature in blue ink, appearing to read "Michael John Moral", is written over a horizontal line.

Michael John Moral
Print Name/Signature of Owner or Operator